

**37822 to 37869—Contd. (Quoted notes by Mr. Dorsett and others.)**

and terminal, and are followed by small, yellow, rather acid fruits which are appreciated by the natives. The bark is said to be astringent and aromatic. For trial in southern Florida and southern California."

**37831. EUGENIA MYRCIANTHES Niedenzu.**

(*Eugenia edulis* Benth. and Hook. not Vell.)

**Cereja do Rio Grande.**

"The *cereja do Rio Grande*, a small tree native of Brazil, with small, oblong, acute, dark-green leaves, producing in June oblong, purplish red fruits about the size of an olive, with greenish flesh. It is said to bear prodigiously. The fruits are rather hard when ripe, and for this reason are usually mashed into a paste before being eaten. For trial in southern Florida and southern California."

**37832. EUGENIA SPECIOSA Cambess.**

"A Brazilian myrtaceous fruit listed by Eickhoff, Carneiro Leão & Co. under this name. It is said to be of value for its fruit. For trial in southern Florida and southern California."

"A large much-branched tree, indigenous to the State of Sao Paulo, in Brazil. The leaves are petiolate, elliptic or obovate elliptic, obtuse, pubescent when young, but at length glabrate. The flowers are borne upon solitary peduncles in the axils of the leaves; petals obovate, concave, pellucid punctate, ciliolate. The fruit of this species is edible but is little known, and a good description is lacking." (*Cambessedes. In St. Hilaire, Flora Brasiliæ Meridionalis, vol. 2, p. 1351, 1829.*)

**37833. GENIPA AMERICANA L. Rubiaceæ.****Genipap.**

"A large tree, native of the American Tropics. In the British West Indies it is called *genipap*; in Brazil, *genipapo*. At Bahia it is very common, and during the season the markets are full of the fruit. Some of the finest specimen trees we saw were fully 60 feet in height, symmetrical and stately in appearance, but devoid of foliage for a part of the year, as the species is deciduous in this climate. The leaves are a foot or more in length, oblong obovate, sometimes entire, sometimes more or less dentate, dark green in color. The flowers, which are produced in November, are small and light yellow in color. The fruits are the size of an orange, broadly oval to nearly spherical in form, russet brown in color. After being picked they are not ready to be eaten until they have softened and are bordering on decay. A thin layer of granular flesh lies immediately under the tender membranous skin, and inclosed by this is a mass of soft, brownish pulp in which the numerous small, compressed seeds are embedded. It is difficult to eat the pulp without swallowing the seeds. The flavor is characteristic and quite pronounced; it may be likened, perhaps, to that of dried apples, but it is somewhat stronger and the aroma is considerably more penetrating.

"Besides being eaten in the fresh state, the fruit is put to numerous other uses, one of the most important of which is the manufacture of a distilled liquor known as *licor de genipapo*. This article retains the peculiar and distinctive flavor of the ripe fruit